

# *Gulf Cooperation Council*

## 👉 EDICT OF GOVERNMENT 👈

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GSO SNACKS (2011) (English): Snacks



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**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**G.C.C STANDARDIZATION ORGANIZATION (GSO)**

**Final Draft**

**GSO 05/FDS ...../2011**

**المأكولات الخفيفة**  
**Snacks**

**Prepared By**  
**GSO Technical Committee for standards of food and agriculture products**

**This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors**

**ICS:67.200**

## **Snacks**

**Date of Board of Directors’  
approval** :

**Issuing Status** :

### Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 "Gulf technical committee for standards of food and agriculture products" has prepared the draft Standard has been prepared by Sultanate of Oman.

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.(     ),held on     /     /     H ,     /     /     G. The approved standard will replace and supersede the GSO standard No. (     /     ).

## Snacks

### 1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with snacks based from flour or potatoes starch or cereals or nuts and not include fried potatoes and snacks made from fish.

### 2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Prepackaged Foods”.
- 2.2 GSO 16 " Physical and chemical methods for testing edible vegetable oils and fats.
- 2.3 GSO 20 " Methods for the determination of contaminating metallic elements in food stuffs .
- 2.4 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.5 GSO 22 " Methods of test for colouring matter used in food stuffs".
- 2.6 GSO 23 "Colouring matter used in food stuffs".
- 2.7 GSO 134 "Methods of test for sugar-physical and chemical methods" .
- 2.8 GSO 150 " Expiration periods for food product- part1".
- 2.9 GSO 193 " Methods of test for enriched and enriched treated wheat flour".
- 2.10 GSO 841 " Maximum limits of mycotoxins permitted in foods and animal seeds- Aflatoxins".
- 2.11 GSO 839 " Food packages - part1 : general requirements".
- 2.12 GSO 840 " method for determination of sweeteners permitted for use in food products- part 1
- 2.13 GSO 1000" Methods of sampling for prepackaged food product" .
- 2.14 GSO 1016 " Microbiological criteria for foodstuffs- part1".
- 2.15 GSO 1863 " Food packages - Part 2: Plastic package - General requirements".
- 2.16 GSO/CAC 192 “General Standards of Food Additives”.
- 2.17 GSO ISO 4831:1993"Microbiology-general guidance for the enumeration of

- .coliforms-most probable number technique".
- 2.18 GSO ISO 4833:1993 "Microbiology - general guidance for the enumeration of .micro- organisms-colony count technique at 30c".
- 2.19 GSO 287 "Microbiology - general guidance on methods for the detection of salmonella".
- 2.20 GSO ISO 7251:2006 "Microbiology of food and animal feeding stuffs – Horizontal method for the detection and enumeration of presumptive Escherichia coli- Most probable number technique".

### **3 PROPERTIES**

- 3.1 Snacks based from potato, cereal, flour or starch:
- 3.2 Nuts which not covered by separate standards and include the following:
- 3.2.1 Whole processed by dry-roasting, roasting .
- 3.2.2 Marinating or boiling Processed nuts.
- 3.2.3 Shell or shelled.
- 3.2.4 Salted or un slated.
- 3.2.5 Covered with honey or cereals or yoghurt or chocolate.
- 3.2.6 Nuts mixtures and dry dried fruits.

### **4. MATERIALS USED IN PRODUCTION**

- 4.1 Basic materials
- cereals.
  - starch or cereals flour or potatoes.
  - edible animal & vegetables fats and oils.
- 4.2 Additional materials
- edible salt.
  - natural sugars.
  - herbal plants which permitted in food.
  - milk.
  - fermented milk.

### **5. REQUIREMENTS**

The product shall fulfill the following:

- 5.1 The product shall be produced according to the hygienic conditions given in GSO standard which mention in item (2.4).
- 5.2 All materials used in manufacturing shall comply with the relevant GSO standards for each material or used by human consumption.
- 5.3 It shall be free from pork products and its derivatives.
- 5.4 It shall be free from alcohol.
- 5.5 It shall be clean and free from foreign matter.
- 5.6 It shall be free from rancidity and off-odours
- 5.7 It shall maintains its distinctive physical properties.
- 5.8 It shall have a distinctive taste and smell.
- 5.9 It shall be free from metallic oils.
- 5.10 Food Additives:
  - 5.10.1 Only allow to use food additives in codex standard which mention in item (15.2) with specific percentage according to food category No. 15.0 for snacks ready to eat.
  - 15.10.2 Allow to use edible salt according to good manufacturing processing .
  - 15.10.3 Allow to use natural and semi-natural flavors.
- 5.11 Free fatty acids shall not exceed 1.5% by mass determined as oleic acid in the extracted oil.
- 5.12 It shall comply with microbiological limits stated in GSO standard mentioned in (14.2 ) which concern of cereals and cereals products.
- 5.13 It shall comply with aflatoxins limits stated in GSO standard mentioned in (10.2 )
- 4.17 Salt content percentage shall be in the limit of 5 % in salty products.
- 4.18 it shall keep its distinctive physical properties.

## **5. SAMPLING**

Samples shall be taken according to GSO standard mentioned in item (2.9).

## **6. METHODS OF TEST**

Test shall be carried out on the representative sample taken according to item 5 to determine its compliance with all testing methods.



- 6.1 Sensory evaluation  
Shall be evaluated according to GSO standard mentioned in item (2.9).
- 6.2 Detection of rancidity  
Shall be carried out according to GSO standard mentioned in item (2.9).
- 6.3 Detection of colouring matters  
Shall be carried out according to GSO standard mentioned in item (2.5).
- 6.4 Determination of contaminating elements  
Shall be carried out according to GSO standard mentioned in item (2.9).
- 6.5 Detection of foreign matters  
Shall be carried out according to GSO standard mentioned in item (2.7).
- 6.9 Determination of sugars  
Shall be carried out according to GSO standard mentioned in item (2.7)
- 6.11 Detection of salmonella  
Shall be carried out according to GSO standard mentioned in item (2.19).
- 6.13 Determination of total count bacteria  
Shall be carried out according to GSO standard mentioned in item (2.18).
- 6.14 Determination of E.coli  
Shall be carried out according to GSO standard mentioned in item (2.20).

## **7 PACKAGING, TRANSPORTATION AND STORAGE**

### **7.1 Packaging**

Without prejudice to provision of GSO Standard mentioned in item (2.14) and item (2.16).

- 7.1.1 The product shall be packed in clean, hygienic, suitable, sound, moisture proof and well sealed containers that have no effects on product properties and human consumption.
- 7.1.2 The inner surface of the container in contact with the product completely free from any kind of printing inks and their effects .
- 7.1.3 In case of use informative label in the package it shall be in a separate and closed bag and after the approval of the Health Authorities.

## **8 TRANSPORTATION**

It shall be carried out in such a way as to protect the product from mechanical damage and contamination.

## **9 STORAGE**

The product shall be stored under suitable conditions in well-ventilated stores.

## **10 LABELLING**

Without prejudice to provisions of the GSO standard mentioned in (2. 1), the following shall be declared on the label of the product:

- 10.1 Name and kind of product.
- 10.2 Nutrition facts
- 10.3 Production and expiration dates.